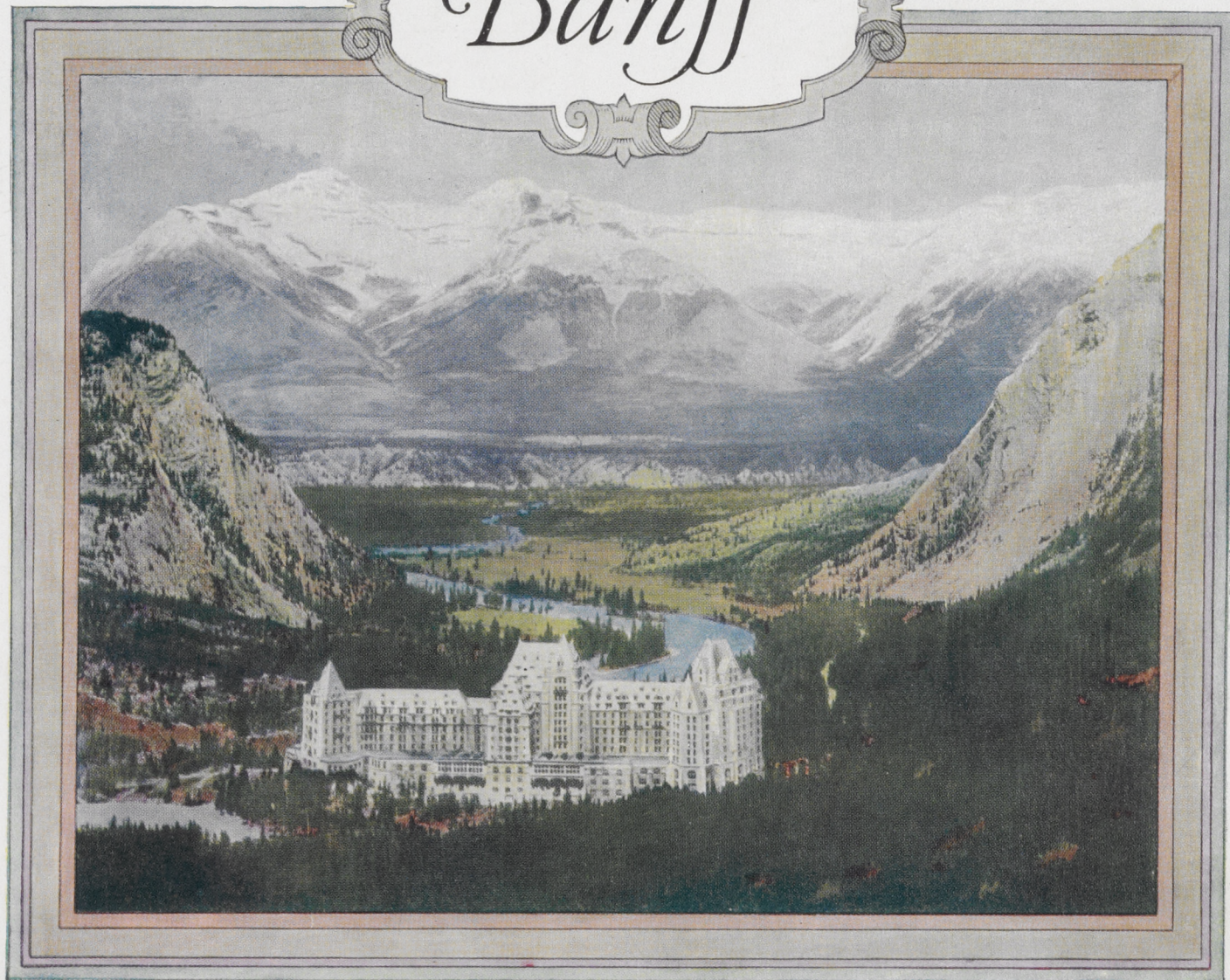


# Banff



*Banff Springs Hotel*

*Banff, Alberta*



# LUNCHEON

*Ready To Serve In Italics*

## HORS D'OEUVRES

Canape Caviar (single) 1.00	Imported Caviar 1.50	Fresh Beluga Caviar 2.00
Special Hors d Oeuvres 1.10	Anchovies in Oil 70	Canape Anchovies 60
Shrimp Cocktail 80	Crabmeat Cocktail 80	Fruit Cocktail 75
Tuna Fish Salad 75	Terrine de Foie Gras 1.00	Antipasto 85
Norwegian Sardines 60		French Sardines, the box 75
	British Columbia Smoked Salmon 60	
Iced Celery 40	Roquefort Stuffed Celery 60	Green Onions 35
	Ripe or Green Olives 45	Radishes 35
	Saucisson of Foie Gras, Strassbourgeois 90	

## SOUPS

Jellied Tomato Bouillon 40	Consomme Jelly 40
Vegetable, Fermiere 40	Consomme aux Riz 40

## FISH

Fried Silver Smelts, Remoulade	80
Grilled Spring Salmon Steak with Cucumber 10 minutes	85
Whole Pacific Sole Saute, Amendine 10 minutes	85
Cold British Columbia Salmon	85

## ENTREES

Scrambled Eggs, Balzac 75	Omelette a la Reine 10 minutes	85
Navarin of Lamb, Printanier		1.10
Braised Country Sausages with Cabbage		1.00
Veal Tenderloin Saute, Cowboy 10 minutes		1.10
Grilled Squab Chicken with Bacon 12 minutes		1.60
Cold Pressed Corned Beef, Mexicaine Slaw		90

## ROAST

Roast Leg of Mutton, Red Currant, Jelly	85
---	----

## VEGETABLES

New Peas 55	Corn on the Cob 45	Boiled Onions 35	Carrots 40	Spinach 50
Cabbage 30	Stewed Tomatoes 40		Fried Tomatoes 60	
Fried Egg Plant 45	Cauliflower 40	Refugee Beans 40	Brussels Sprouts 50	
French Flageolet Beans 45	June Peas 40	Succotash 30	Stewed Corn 40	
	French Peas 50			
Potatoes— Boiled 20	Mashed 20	Baked 25	French Fried 30	Maitre d'Hotel 35
	Au Gratin 35	Persillee 30		

Buttered Beets 35

Potatoes Bretonne 30

Special  
Se

To Order in

Planked Salmon  
Cascade

Mixed Grill, Ve

Squab Chicken  
Mount Stephen

Minute Steak S  
Forestiere

Escalope of Ve  
Spaghetti, Mila

Banff Springs S

Fruits Rafrach  
with Ice Cr

Wednesday Au

For Other Dishes  
Me

Concerts from  
O'clock in the R  
Seven-thirty t  
In the Mount

Dancing in th  
Nine-thirty to

Masquerade Ball, M



# Special Selections

er in 15 Minutes

Salmon Trout, 1.25

ill, Vermilion 1.25

icken Saute, 1.75  
ephen

teak Saute, 1.25  
e

of Veal and 1.25  
, Milanaise

rings Salad 1.00

afrachi 1.00  
Ice Cream 1.25

day, August 14th, 1929

Dishes See a la Carte  
Menu

s from One to Two  
the Riverview Lounge  
thirty to Eight-thirty  
Mount Stephen Hall

ng in the Ball Room  
irty to Eleven-thirty

all, Monday, August 26th

## LUNCHEON Continued

### COLD BUFFET SELECTIONS

Ribs of Beef 1.00	Pork 90	Lamb 90	Canadian Ham 90	Ox Tongue 85
Roast Chicken (half) 1.50	Veal and Ham Pie 90	Galantine of Capon 1.00		
Corned Brisket of Beef 90	Virginia Ham 1.10	Assorted Cuts 90	with Chicken 1.25	
Home-made Pate de Foie 90	English Brawn 90	Chicken Pate en Croute 1.00		
Potato Salad Served with all Cold Selections				

### SALADS

Asparagus Tip 75	Cold Slaw 40	Combination 85	Waldorf 75	Russian 85
Lettuce and Cucumber 60	Heart of Lettuce 60	Lettuce and Tomato 75		
Dressings— Mayonnaise 25	Roquefort 25	Thousand Islands 25	Chili Sauce 20	
Russian 25	Special Dressing 25	Extra		

### SWEETS

Baked Alaska 1.00	Charlotte Russe 50	Cold Rice Pudding 30	Lillian Russell 60	
Cup Custard 30	Deep Canadian Apple Pie 40	French Pastry 25	Napoleon 20	
Macaroons 30	Petits Fours 30	Montmorency Cake 25	Green Apple Pie 25	
Pound or Fruit Cake 30	Lady Fingers 30	Scotch Shortbread 20		
Cherry Semolina Pudding, Cream Sauce 35	Peach Tart, Bordaloue 30			

Ice Cream and Ices : Vanilla 40	Chocolate 40	Fancy Ice Cream 50	Neapolitan 40	
Coffee 40	Tutti Frutti 50	Orange or Lemon Sherbet 30	Coupe Bow Falls 60	
Meringue Glace 60	Marron Glace 60	Peach Melba 70	Nesselrode Pudding 50	
Parfait Nougatine 60				

### FRUIT

Fresh Bartlett Pears 40				
Blueberries and Cream 45	Apricots 40	Cherries 60	Fresh Plums 30	Watermelon 40
Sliced Peaches with Cream 50	Casaba Melon 45	Cantaloupe 45	Baked Apple 35	
Sliced Banana with Cream 30	Table Figs 40	Dates 30	Banana 15	
Nuts and Raisins 40 Orange 15				
Compote of Stewed Fresh Fruit 65				
Preserved Fruits in Syrup—Strawberries, Pineapple, Pears, Cherries, Peaches, Apricots				
Plums, Figs, Ginger 40				

### CHEESE

Kraft Canadian 35	Rocky Mountains Cream 40	with Bar le Duc 75	Roquefort 50	
Canadian Stilton 35	McLaren's Individual 40	Gruyere 45	Trappist 40	
Camembert 40	Gorgonzola 45	Imported English Stilton 50		

Crackers—Soda, Salted, Zephyr Cream, Graham Wafers 15c

### TEA COFFEE, Etc

Tea or Coffee 25	Special Coffee 40	Demi Tasse 20	Milk 15	Iced Tea or Coffee 25
Buttermilk 20	Cafe au Lait 25	Postum 25	Individual Bottle of Milk 20	
Raisin Bread 20	Bread and Butter 15	Bran Muffins 20		

Above Portions are prepared as for Service for one person only  
Five cents the portion is added for service in rooms



## CANADIAN PACIFIC HOTELS

---

ALGONQUIN HOTEL,  
ST. ANDREWS-BY-THE-SEA, N.B.

McADAM HOTEL,  
McADAM JCT., N.B.

CHATEAU FRONTENAC,  
QUEBEC, QUE.

PLACE VIGER HOTEL,  
MONTREAL, QUE.

ROYAL ALEXANDRA HOTEL,  
WINNIPEG, MAN.

HOTEL SASKATCHEWAN,  
REGINA, SASK.

HOTEL PALLISER,  
CALGARY, ALTA.

BANFF SPRINGS HOTEL,  
BANFF, ALTA.

CHATEAU LAKE LOUISE,  
LAKE LOUISE, ALTA.

EMERALD LAKE CHALET,  
FIELD, B.C.

SICAMOUS HOTEL,  
SICAMOUS, B.C.

HOTEL VANCOUVER,  
VANCOUVER, B.C.

EMPRESS HOTEL,  
VICTORIA, B.C.

ROYAL YORK HOTEL, Toronto